



ATTENTION

If any components of this unit are broken or the unit does not operate properly, please contact Cabela's Customer Service.

Retail Store Purchases: 1-800-905-2731 (U.S. & Canada)

Catalog and Internet Purchases: 1-800-237-8888

All International: 1-308-234-5555

**DO NOT RETURN THE UNIT TO THE STORE
WHERE IT WAS PURCHASED!**

SAVE THESE INSTRUCTIONS!

REFER TO THEM OFTEN AND USE THEM TO INSTRUCT OTHERS.

WARNING!

NEVER operate Grinder without the Tray and the Tray Guard secured in place.

To avoid serious or fatal injury, **NEVER** reach into any Grinder inlet.

ALWAYS use the Stomper to push meat into the Grinder Head.

Read & fully understand all instructions & warnings prior to use.



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**Read & fully understand
all instructions
& warnings prior to use.**



WARNING!

When using electrical appliances, basic safety precautions should always be followed including the following:

1. READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE.
2. To protect against risk of electrical shock, do not submerge or use this appliance near water or other liquid.
3. Unplug this appliance from the electrical outlet when not in use or before putting on or taking off parts and before cleaning.
4. Close adult supervision is necessary when any appliance is used near children. This appliance is NOT to be used by children.
5. NEVER use any accessories or parts from other manufacturers. Doing so will VOID YOUR WARRANTY and may cause fire, electrical shock or injury.
6. DO NOT operate any appliance with a damaged cord, plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for repair or adjustment.
7. Keep these instructions for use for future reference.
8. Check if the voltage indicated on the appliance corresponds to the local voltage before you connect the appliance.
9. Thoroughly clean the parts that will come into contact with food before you use the appliance for the first time.
10. DO NOT use outdoors.
11. DO NOT let cord hang over edge of table or counter.
12. DO NOT let cord come in contact with a hot surface. DO NOT use on an oven or stove.
13. DO NOT use fingers to scrape food away from the output chute while the appliance is operating. Never feed food into the appliance by hand. NEVER reach into the appliance. ALWAYS use the provided Stomper.
14. DO NOT operate the Grinder without the Tray and the Tray Guard in place.
15. Avoid contacting moving parts. Wait until moving parts have stopped running before you remove the parts of the appliance.
16. NEVER let the appliance run unattended.
17. Switch the appliance off before detaching any accessory.
18. DO NOT attempt to grind bones, nuts or other hard items.
19. DO NOT operate the appliance for more than 15 minutes at one time. After 15 minutes of continuous use, allow a few minutes for the appliance to rest before next use.
20. This appliance has a polarized plug (one blade of the plug is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. DO NOT modify the plug in any way.
21. CAUTION: In order to avoid a hazardous situation, this appliance must never be connected to a timer switch.

SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.

IMPORTANT SAFEGUARDS

BAVARIAN PATTIES WITH SAUERKRAUT

1 ½ lb. (0.7 kg) beef	1 egg	½ cup applesauce
1 tsp. salt	1/3 cup dry bread crumbs	½ tsp. allspice
¼ cup chopped onion	16 oz. (0.5 kg) sauerkraut	

- Grind the beef through the grinder plate of your choice using the grinding instructions
- Combine the ground beef, egg, applesauce, salt, bread crumbs, allspice and onion
- Shape the mixture into patties about 3/4" (1.9 cm) thick
- Brown in a large skillet over medium heat, turning once, then drain
- Spoon sauerkraut over the patties
- Cover and simmer for 15 minutes

BAYOU BURGERS

1 lb. (0.5 kg) beef	½ tsp. garlic powder	½ tsp. dried thyme
¼ cup sliced green onion	¾ tsp. crushed dried basil	1 tsp. season salt
½ tsp. hot pepper sauce		

- Grind the beef through the grinder plate of your choice using the grinding instructions
- Preheat grill
- Combine all the ingredients
- Shape the mixture into 4 patties about 3/4" (1.9 cm) thick
- Grill 4" (10.2 cm) from heat, turning once 10-15 minutes, or until done

SPICY TURKEY BURGERS

2 lb. (0.9 kg) turkey	2 tbsp. minced garlic	3 tbsp. paprika
1 tsp. minced ginger root	2 fresh green chile pepper, diced	
1 medium red onion, diced	½ cup finely chopped cilantro	
1 tsp. salt	¼ cup low sodium soy sauce	
1 tbsp. ground dry mustard	1 tbsp. freshly ground black pepper	
1 tbsp. ground cumin	1 dash Worcestershire sauce	

- Grind the turkey through the grinder plate of your choice using the grinding instructions
- Preheat grill
- Combine all the ingredients
- Shape the mixture into 4 patties about 3/4" (1.9 cm) thick
- Grill 4" (10.2 cm) from heat, turning once 10-15 minutes, or until done

EASY MEATLOAF

1 lb. (0.5 kg) beef	1 lb. (0.5 kg) ground pork sausage
8 oz. package French onion dip	2 eggs
10 oz. package saltine crackers, crushed	

- Grind the beef through the grinder plate of your choice using the grinding instructions
- Preheat oven to 375°F (190°C)
- Combine all the ingredients
- Mix well and shape into a loaf
- Bake in a 5" x 9" (13 x 23 cm) loaf pan for 1 hour

RECIPES

VENISON SAUSAGE

6 lb. (2.7 kg) venison	6 lb. (2.7 kg) lean pork	½ tsp. sage
½ tsp. cayenne pepper	2 tsp. salt	½ cup honey
2 tsp. pepper	Sausage Casings (optional)	

- Grind the venison and pork through the coarse grinder plate using the grinding instructions
- Add all the ingredients to the meat and mix well
- Regrind the mixed meat through the fine grinding plate using the grinding instructions
- Stuff the sausage into casings or shape into patties

VENISON BREAKFAST SAUSAGE PATTIES

6 lb. (2.7 kg) venison	½ lb (0.3 kg) bacon	1 tsp. pepper
½ tsp. sage	1 tsp. salt	

- Grind the venison and bacon through the fine grinder plate using the grinding instructions
- Add all the ingredients to the meat and mix well
- Refrigerate the mixture for a few hours before use
- Shape the mixture into thin patties
- Pour a little oil into a skillet or onto a griddle and heat to medium high
- Grill the patties for a few minutes on each side

CHORIZO (MEXICAN) SAUSAGE

2 lb. (0.9 kg) lean pork trimming	2 medium onions, minced	½ cup cider vinegar
1 tbsp. ground oregano	8 oz. (0.2 kg) beef/pork fat	Sausage casings
¼ cup ground red chili (mild or hot)	1 tsp. ground cinnamon	
8 cloves garlic, pressed		

- Grind the meat and fat through coarse grinder plate using the grinding instructions
- Add the onions, garlic, vinegar and seasonings (use chili to taste)
- Mix the ground meat and the seasonings, then place in a covered bowl and refrigerate for at least one hour
- Stuff the sausage into casings to make 4" (10.2 cm) links

FRESH ITALIAN SAUSAGE - MILD/HOT

5 tsp. salt	1 tsp. sugar	2 tsp. caraway seeds
3 tsp. crushed hot peppers	1 tsp cracked fennel seed <i>(omit if making mild sausage)</i>	
2 tsp. coarse ground black pepper	1 tsp. coriander	1 pint cold water
10 lb. (4.5 kg) boneless pork butts	Sausage casings	

- Grind the pork butts through the grinder plate of your choice using the grinding instructions
- Add all the ingredients to the meat and mix well
- Stuff the sausage into casings to make 4" (10.2 cm) links



COMMERCIAL GRADE ELECTRIC GRINDER INSTRUCTION BOOK

1 HP #22 Model No. 08-2201

1-1/2 HP #32 Model No. 08-3201



COMPONENT LIST

DIAGRAM #	PART DESCRIPTION	#22 GRINDER	#32 GRINDER
1	Front Ring Nut	08-2242	08-3242
2	4.5 mm Grinder Plate	29-2204	29-3204
3	Grinding Knife	29-2250	29-3250
4	Auger Pin	08-2246	08-3246
5	Auger	08-2202-N	08-3202-N
6	Auger Bearing	08-2247	08-3247
7	Head	08-2209-N	08-3209-N
8	Housing Bolt (4)	08-2035	08-2035
9	Gear Housing	08-3025	08-3025
10	Front Shaft Seal	08-2034	08-2034
11	Primary Bearing	08-2053	08-2053
12	Gear Housing Seal	08-3044	08-3044
13	Secondary Gear	08-2030	08-2030
14	Primary Gear	08-2032	08-2032
15	Secondary Bearing (3)	08-2052	08-2052
16	Motor	N/A	N/A
17	Motor Cover Bolt (4)	08-2079	08-2079
18	Stainless Steel Motor Cover	08-2243	08-3243
19	Rubber Feet (4)	08-2007	08-2007
20	Stainless Steel Base	08-2211	08-3211
21	Head Locking Knob	08-2005	08-2005
22	Base Bolt (4)	08-2027	08-2027
23	Tray	08-2225	08-3225
24	Stomper	08-2277	08-2277
25	Funnel 40 mm	08-1040	08-1040
26	Funnel 30 mm	08-1030	08-1030
27	Funnel 20 mm	08-1020	08-1020
28	Flange for Stuffing Funnel	08-2229	08-3229
29	Funnel 10 mm SS High Speed	08-1011	08-1011
30	Stuffing Star	08-2276	08-3276
31	Power Switch	08-3039	08-3039
32	Capacitor	08-2240	08-3240
33	Power Cord	08-2041	08-2041
34	Electrical Box Cover	08-2274	08-3274
35	Electrical Box Base	08-2275	08-3275
36	7 mm Grinder Plate	29-2207	29-3207
37	Fan Cover	08-2238	08-3238
38	Pin (Keyway)	08-2051	08-2051
39	Circuit Breaker	08-2278	08-3278
40	High Speed Plastic Auger <i>Patented</i>	08-2212	08-3212
41	Front Cover Screw Plug (5)	08-2080-A	08-2080-A
42	Tray Guard	08-2226	08-3226
43	Allen Screw (2)	08-2081	08-2081
44	Allen Wrench	08-3081	08-3081

Before beginning the assembly, check the package contents for all of the parts.

If you are missing any parts, or if any parts are damaged, contact

Cabela's Customer Service- Retail Store Purchases 1-800-905-2731 (U.S. & Canada) /
Catalog & Internet Purchases: 1-800-237-8888 / All International: 1-308-234-5555

TYPES OF SAUSAGE

Most sausages fall into one of four categories: Fresh, Smoked, Cooked or Dried. All sausages, except dried, require refrigerated storage. There is also a sub-category of uncooked smoked sausages.

Among the fresh and uncooked smoked sausages, you will find such flavors as kielbasa or Polish sausage, Italian sausage, breakfast sausage and many others. Both fresh and uncooked smoked sausages require cooking before eating and also require refrigerated storage.

Smoked and cooked sausages include salami, bologna, the ever-popular hot dogs and many others. Proper smoking requires a smokehouse or smoker. These can be simple home-built structures made from metal drums or even old refrigerators or they can be elaborate manufactured units. Most smoked sausages are warmed before serving. Many people think that a smoked sausage will last much longer without spoilage, but this is not true. Smoked sausages should be treated the same as fresh sausage in terms of storage.

Dried sausages require the longest processing time, as they are air dried over a long period of time. Some types of dry sausages are pepperoni, prosciutto and a variety of ham products, just to name a few. The conditions under which the meat is dried are very exacting; temperature, time and humidity must all be carefully monitored for a safe and delicious product.

STORAGE

It is important to remember that sausage will lose its flavor the longer that it is stored. It is recommended that you only make as much sausage as you will need for 4-6 weeks. Even frozen sausage will begin to lose flavor noticeably after 6 weeks. Frozen sausage should be thawed slowly in the refrigerator before cooking or serving. Quick thawing of the product will degrade the taste as well.

WARNING!

NEVER operate Grinder without the Tray and the Tray Guard secured in place.

To avoid serious or fatal injury, **NEVER** reach into any Grinder inlet.

ALWAYS use the Stomper to push meat into the Grinder Head.

Read & fully understand all instructions & warnings prior to use.

NOTE: Special considerations must be made when using venison or other wild game, since it can become heavily contaminated during field dressing. Venison is often held at temperatures that could potentially allow bacteria to grow, such as when it is being transported. Refer to the USDA Meat and Poultry Department for further questions or information on meat and food safety.

SAUSAGE INFORMATION

MEAT SELECTION FOR SAUSAGE MAKING

Sausage making has evolved over many years and generations, and as a result there are countless types of sausage you can make using the basic ingredients of meat, fat and a few carefully blended spices. Following are a few simple guidelines that will help you make the best tasting sausage possible.

Any type of meat can be used for making sausage: pork, beef, bison, moose and caribou, even antelope make great sausage. It is important when preparing venison or other red game meats to trim all the fat from the meat, as red game tallow will turn rancid in as few as five days. Replace the fat with either pork or beef fat, depending on the type of product you are making, at a ratio of 1 pound (0.5 kg) of fat for every 4 pounds (1.8 kg) of game meat.

The fat content of your sausage will affect the taste, texture, cooking characteristics and shelf life of your product. Most commercially made sausage has a fat content of about 20%. Using less than 12% fat will result in a very dry tasting sausage, while using more than 20% may result in a sticky flavorless sausage that will be difficult to cook.

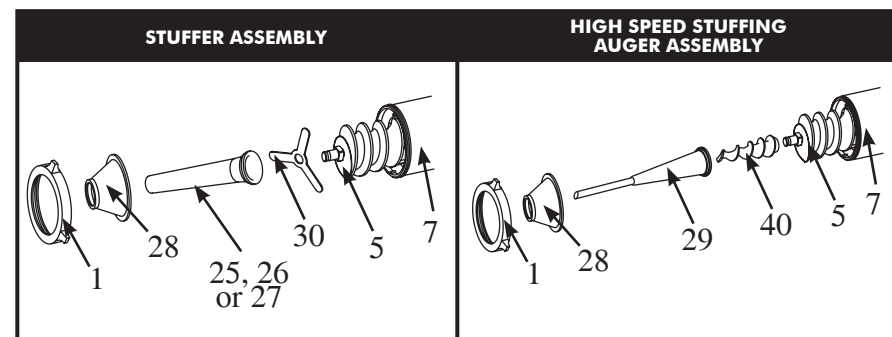
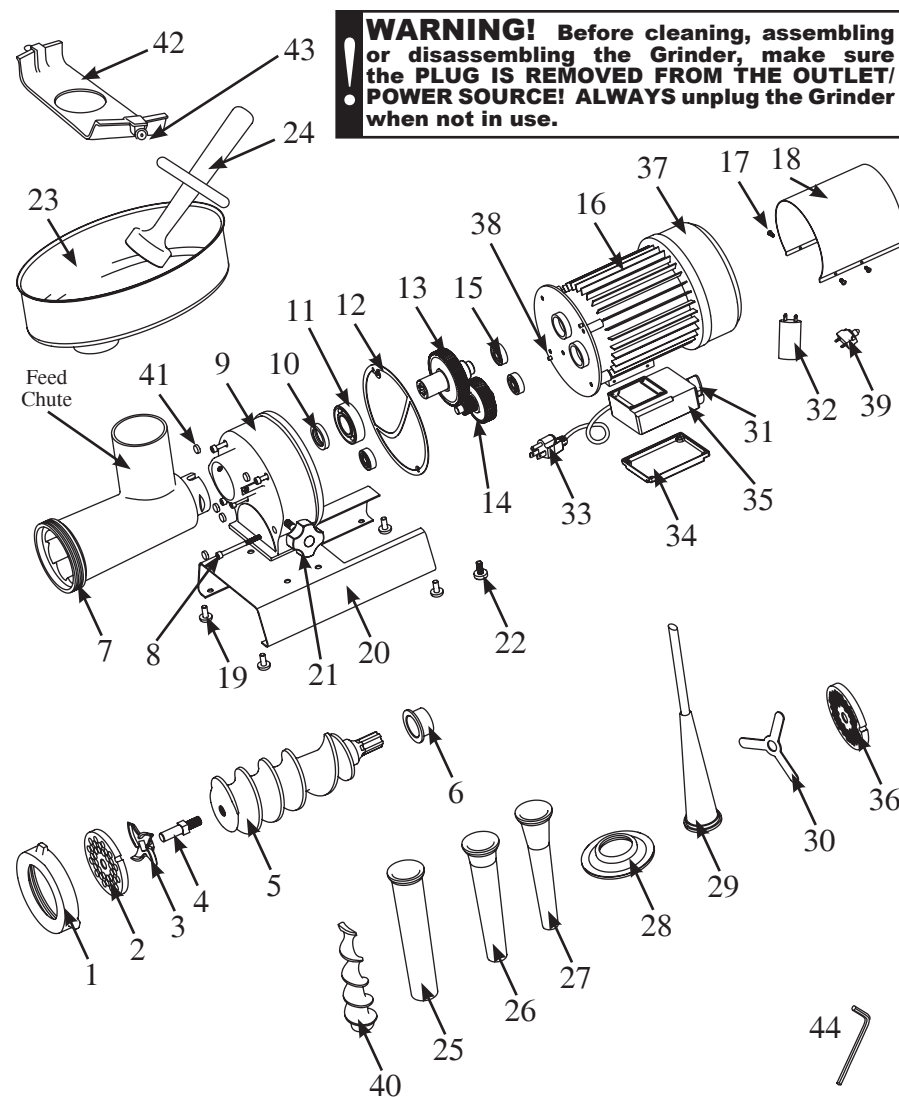
CURING

It is important to properly cure meats to preserve meat and poultry, and to destroy undesirable microorganisms on the meat surfaces that cause spoilage and food born illnesses. There are many steps that help in this process, including smoking, cooking, drying, chilling and the addition of cure ingredients. The oldest means of accomplishing this is by introducing salt into the meat. The resistance of bacteria to salt varies widely among different types of bacteria. The growth of some bacteria is inhibited by salt concentrations as low as 3%, e.g., Salmonella, whereas other types are able to survive in much higher salt concentrations, e.g., Staphylococcus. Fortunately, the growth of many undesirable organisms normally found in cured meat and poultry products is inhibited at low concentrations of salt.

Modern curing is based on Nitrates and is very scientific. The best way to ensure proper curing is to purchase one of the many commercially available curing agents from either a grocery store or your local butcher. A very common cure is Prague Powder, which is available in two types (#1 and #2).

CASING

There are many different types of casings available, the right choice depends on personal preference as well as the type of sausage you wish to make. For most sausages, your choices are natural or collagen. Don't let the names fool you; collagen casings are not a synthetic product. They are made from beef skin and other tissues. Collagen casings are uniform in size and texture and require almost no preparation. "Natural" casings are the intestines of lamb, sheep, hogs or beef. They are less uniform in size and require substantial preparation. For those reasons, more than 75% of commercially made sausage in the U.S. is made with collagen casing. There are also fibrous non-edible casings that are used for some varieties of smoked sausages and bolognas.



IMPORTANT SAFETY RULES



WARNING!

READ AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS PRIOR TO USING THIS UNIT. YOUR SAFETY IS MOST IMPORTANT! FAILURE TO COMPLY WITH PROCEDURES AND SAFEGUARDS MAY RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE. **REMEMBER: YOUR PERSONAL SAFETY IS YOUR RESPONSIBILITY!**

1. **DO NOT** use the **Grinder** without the **Tray** and the **Tray Guard** secured into place.
2. **ALWAYS DISCONNECT** **Grinder** from power source before servicing, changing accessories or cleaning the unit.
3. Plug the **Grinder** into a standard 120 Volt, 60 Hz wall outlet.
4. **DO NOT USE** the **Grinder** if the **Power Cord**, **Plug** or any other parts are damaged. If the **Power Cord** or the **Grinder** is damaged, call Customer Service. **DO NOT ATTEMPT TO REPLACE THE CORD.** Be sure to not allow the **Power Cord** to drape into your work area. Check that all parts are operating properly, and perform the intended functions. Check for alignment of moving parts or any other conditions that may affect the operation.
5. **NEVER** use any accessories or parts from other manufacturers. Doing so will VOID YOUR WARRANTY and may cause fire, electrical shock or injury.
6. TO PROTECT AGAINST RISK OF ELECTRICAL SHOCK: **DO NOT SUBMERGE THE MAIN GRINDER BODY INTO WATER OR LIQUID. BE SURE THE GRINDER IS DISCONNECTED FROM THE POWER SOURCE BEFORE CLEANING.** Wash all parts by hand and thoroughly dry. Thoroughly clean all parts that will come in contact with food before using the appliance. **NEVER** rinse appliance **Grinder Motor** under tap, only use a moist cloth to clean the **Grinder Motor Unit**.
7. Reduce risk of unintentional starting. Make sure the **Power Switch** is in the "OFF" position before attaching to the power source.
8. **KEEP FINGERS CLEAR** of the **Auger** and **Cutting Blades AT ALL TIMES. NEVER REACH INTO THE GRINDER**, doing so may cause serious injury. **ALWAYS USE THE PROVIDED STOMPER, NEVER FEED FOOD BY HAND.**
9. **NEVER** use fingers to scrape food away from the **Grinding Plate** while the **Grinder** is in operation. **SEVERE INJURY MAY RESULT.**
10. **NEVER LEAVE THE GRINDER UNATTENDED.** Be safe, **DISCONNECT** the **Grinder** from power source before leaving the work area. Close supervision is necessary when any appliance is used near children. This appliance is **NOT** to be used by children.
11. Wait until all moving parts have stopped before you remove any part of the **Grinder**, or before switching the **Grinder** in reverse.
12. **TIE BACK** loose hair and clothing, and roll up long sleeves before operating the **Grinder**. **REMOVE** ties, rings, watches, bracelets, or other jewelry before operating the **Grinder**.
13. Be sure the **Grinder** is on a stable work surface. Be sure all the **Grinder Feet** are stable.
14. **DO NOT** attempt to grind bones, nuts or other hard items.
15. **DO NOT** run **Grinder** without meat in the **Head**. Severe damage to the **Head** and **Auger** may occur.
16. **WEAR EYE PROTECTION.** Wear safety glasses. Everyday eye glasses are not safety glasses. Safety glasses conform to ANSI Z87.1 requirements. Note: approved safety glasses have Z87 printed or stamped on them.
17. **DO NOT** use outdoors.
18. **DO NOT** use the **Grinder** while under the influence of drugs, medications or alcohol.
19. **DO NOT** let the **Power Cord** hang over edge of work surface.
20. **DO NOT** attempt to operate the **Grinder** if the **Grinder** itself is cold. The **Grinder** temperature should be at least 45°F (7°C) before beginning.
21. The **Gear Housing** and the **Motor Cover** may become HOT during operation. This is normal. **DO NOT** touch these parts during operation or until they cool after use.

SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.

FOOD SAFETY

There are basic rules to follow when handling food. They are **COOK, SEPARATE, CLEAN, and CHILL.**

COOK

It's crucial to cook food to a safe internal temperature to destroy bacteria that is present. The safety of hamburgers and other foods made with ground meat has been receiving a lot of attention lately, and with good reason. When meat is ground, the bacteria present on the surface is mixed throughout the ground mixture. If this ground meat is not cooked to at least 160°F to 165°F (71°C to 74°C), bacteria will not be destroyed and there's a good chance you will get sick.

Solid pieces of meat like steaks and chops don't have dangerous bacteria like E. coli on the inside, so they can be served more rare. Still, any beef cut should be cooked to an internal temperature of at least 145°F (63°C) (medium rare). The safe temperature for poultry is 180°F (82°C) and solid cuts of pork should be cooked to 160°F (71°C). Eggs should be thoroughly cooked too. If you are making a meringue or other recipe that uses uncooked eggs, buy specially pasteurized eggs or use prepared meringue powder.

SEPARATE

Foods that will be eaten uncooked and foods that will be cooked before eating **MUST ALWAYS** be separated. Cross-contamination occurs when raw meats or eggs come in contact with foods that will be eaten uncooked. This is a major source of food poisoning. Always double-wrap raw meats and place them on the lowest shelf in the refrigerator so there is no way juices can drip onto fresh produce. Then use the raw meats within 1-2 days of purchase, or freeze for longer storage. Defrost frozen meats in the refrigerator, not on the counter.

When grilling or cooking raw meats or fish, make sure to place the cooked meat on a clean platter. Don't use the same platter you used to carry the food out to the grill. Wash the utensils used in grilling after the food is turned for the last time on the grill, as well as spatulas and spoons used for stir-frying or turning meat as it cooks.

Make sure to wash your hands after handling raw meats or raw eggs. Washing hands with soap and water, or using a pre-moistened antibacterial towelette is absolutely necessary after you have touched raw meat or raw eggs. Not washing hands and surfaces while cooking is a major cause of cross-contamination.

CLEAN

Wash your hands and work surfaces frequently when you are cooking. Washing with soap and warm water for at least 15 seconds, then dry with a paper towel.

CHILL

Chilling food is very important. The danger zone where bacteria multiply is between 40°F and 140°F (4°C and 6°C). Your refrigerator should be set to 40°F (4°C) or below; your freezer should be 0°F (-17°C) or below. Simple rule: serve hot foods hot, cold foods cold. Use chafing dishes or hot plates to keep food hot while serving. Use ice water baths to keep cold foods cold. Never let any food sit at room temperature for more than 2 hours - 1 hour if the ambient temperature is 90°F (32°C) or above. When packing for a picnic, make sure the foods are already chilled when they go into the insulated hamper. The hamper won't chill food - it just keeps food cold when properly packed with ice. Hot cooked foods should be placed in shallow containers and immediately refrigerated so they cool rapidly. Make sure to cover foods after they are cool.

CIRCUIT BREAKER INSTRUCTIONS

This **Grinder** is equipped with a **Circuit Breaker** as a safety precaution. If the **Grinder** should stop running follow these steps to remedy:

1. Turn the **Grinder** to the "Off" position.
2. Press the **Circuit Breaker Reset Button** (Figure 19).
3. Turn the **Grinder** back on and resume grinding.

4. If the **Grinder** still does not turn on, check that the electrical wall outlet is properly working. Plug in another appliance to see if that appliance works from the wall outlet. Check that the household circuit breaker has not been tripped. If none of the above steps remedy the situation, or if the **Circuit Breaker** repeatedly shuts off the **Grinder** contact a customer service for further assistance.

WARNING! DO NOT continue to use the **Grinder** if the **Circuit Breaker** trips repeatedly. Continued use may cause permanent damage to the **Grinder** and will void the warranty.

PLEASE NOTE: This **Grinder** features an all hardened steel gear transmission. This causes the **Grinder** to operate at a higher volume and temperature than other **Grinders**. This is normal and will not affect the **Grinder's** performance.

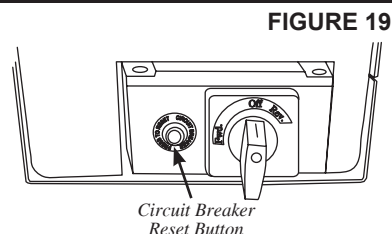


FIGURE 19

GRINDING TIPS

- DO NOT over-tighten the **Front Ring Nut**. It should be firmly tight.
- Make sure the **Grinding Knife** blades lay flat on the **Grinder Plate**.
- DO NOT operate the **Grinder** without meat in the **Head**. Running the **Grinder** while dry could damage the **Head** and **Auger**.
- Always lubricate the **Head**, **Grinding Plate** and **Grinding Knife** with a food-grade silicone spray after cleaning.
- DO NOT grind bones, nuts or other hard objects.
- If the **Grinder Plate** becomes clogged during operation, follow these steps to restore normal output.
 - Turn the **Grinder** "OFF" and disconnect the **Power Cord** from the electrical outlet.
 - Remove the **Front Ring Nut** and **Grinding Plate**.
 - Thoroughly clean the **Grinding Plate**. Make sure all of the holes are clear.
 - Re-install the **Grinding Plate** and **Front Ring Nut**.
 - Re-connect the **Grinder** to the electrical outlet.
 - Continue with grinding.
 - Repeat as necessary.

GROUNDING INSTRUCTIONS

GROUNDING

This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and a 3-prong grounding type plug to fit the proper grounding-type receptacle. The appliance has a plug that looks like *Figure A*. An adaptor, *Figure B*, should be used for connecting *Figure A* plugs to two-prong receptacles. The grounding tab which extends from the adaptor must be connected to a permanent ground such as a properly grounded outlet box as shown in *Figure C* using a metal screw.

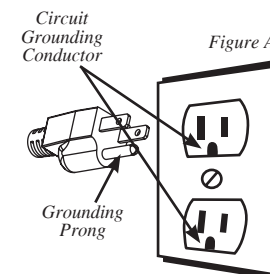


Figure A

EXTENSION CORDS

Use only 3-wire extension cords which have 3-prong grounding-type plugs and a 3-pole cord connector that accepts the plug from the appliance. Use only extension cords having an electrical rating not less than the rating of the appliance. DO NOT use damaged extension cords. Examine extension cord before using and replace if damaged. DO NOT abuse extension cord and do not yank on any cord to disconnect. Keep cord away from heat and sharp edges.

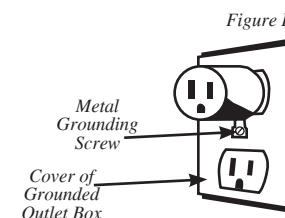


Figure B

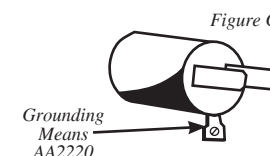


Figure C

UNPACKING INSTRUCTIONS

- Remove all parts from packaging material and check to be sure there are no missing parts.
- Retain packaging material for storage of the **Grinder** and **Grinder** parts when not in use.

If you are missing any parts, or if any parts are damaged, contact
Cabela's Customer Service- Retail Store Purchases 1-800-905-2731 (U.S. & Canada) /
Catalog & Internet Purchases: 1-800-237-8888 / All International: 1-308-234-5555

PRIOR TO USE

Disassemble the **Grinder Head** and wash each part thoroughly in warm water, taking particular care to remove all grease and oil from surfaces. Dry all parts thoroughly before re-assembling.

DO NOT IMMERSE THE MOTOR IN WATER OR OTHER LIQUIDS!

CLEANING INSTRUCTIONS

! WARNING! Before cleaning, assembling or disassembling the **Grinder**, make sure the **PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!** **ALWAYS unplug the Grinder when not in use.**

1. Wash all parts that have come in contact with meat in hot soapy water. BE SURE TO CLEAN IMMEDIATELY AFTER USE. **DO NOT IMMERSE THE MOTOR IN WATER OR OTHER LIQUIDS!**

2. Rinse the **Grinder** parts with clear hot water, then dry them IMMEDIATELY.

3. Fully lubricate the **Head**, **Plates** and the **Knife** with a food-grade silicone spray before and after each use.

4. Clean the **Motor Cover** and **Gear Housing** with a damp towel and wipe dry. **DO NOT IMMERSE THE MOTOR IN WATER OR OTHER LIQUIDS!**

IMPORTANT: Any non-stainless steel parts must be coated with a food-safe silicone spray to prevent rusting; if not properly protected, these parts will begin to rust very quickly. DO NOT use rusted parts. Ordering information can be found on the last page of this instruction manual.

WARNING!

NEVER operate Grinder without the Tray and the Tray Guard secured in place.

To avoid serious or fatal injury, NEVER reach into any Grinder inlet.

ALWAYS use the Stomper to push meat into the Grinder Head.

Read & fully understand all instructions & warnings prior to use.

8. Hold the casing in place with one hand while feeding the sausage mixture through the **Grinder**. As the meat fills the casing, gently lay it on a clean, dry surface. **NOTE:** When using natural casings, use a wet surface.

9. Do not fill the last 3"-4" (7.5-10 cm) of casing. After the entire length of casing has been stuffed, twist the open end to close, then tie off the ends of the casing tightly to close. Twist into links.

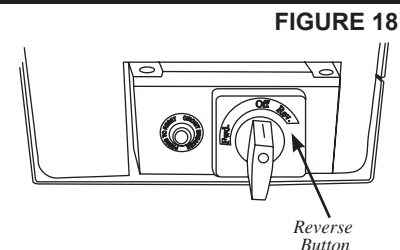
10. Whenever stuffing sausage, fill the casing slowly to avoid air pockets. If air pockets do appear in the sausage use a pin to prick the bubbles. The small holes will seal naturally.

USING THE REVERSE FUNCTION

The reverse function only should be used for brief periods of time to optimize meat flow through the **Grinder**. Use it to help clear a jam, for example.

1. Allow the **Grinder Motor** to come to a COMPLETE STOP before engaging in reverse "REV".

2. Turn and hold the **Power Switch** in the "REV" position (Figure 18).



NOTE: NEVER operate the **Grinder** in reverse for more than 5 seconds.

3. If the **Grinder** remains jammed after using the reverse function, turn the **Grinder** "OFF", disconnect the **Grinder** from the power source. Disassemble the **Grinder Head** and clean it according to the "Cleaning Instructions." Re-assemble the **Grinder** and follow the "Grinding Instructions/ Stuffing Instructions."

WARNING!

NEVER operate Grinder without the Tray and the Tray Guard secured in place.

To avoid serious or fatal injury, NEVER reach into any Grinder inlet.

ALWAYS use the Stomper to push meat into the Grinder Head.

Read & fully understand all instructions & warnings prior to use.

STUFFING INSTRUCTIONS

! WARNING! Before cleaning, assembling or disassembling the Grinder, make sure the **PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!** **ALWAYS** unplug the Grinder when not in use.

1. After grinding the meat following the "Grinding Instructions", mix the ground meat with the sausage seasonings.

2. Follow the "Stuffer Assembly Instructions" or the "High-Speed Stuffer Assembly Instructions" to fully assemble the **Grinder** as a **Stuffer** including the **Tray** and **Tray Guard**.

NOTE: While one person can stuff sausage with this **Grinder**, it is recommended that two people perform this operation. For best results when using the **High-Speed Stainless Steel 10 mm Stuffing Funnel** do not grind the meat through the **4.5 mm Grinding Plate**.

3. Place seasoned ground meat into the **Tray**. Do not overfill the **Tray**, place just enough meat to leave the **Feed Chute** area open.

4. Slide a sausage casing over the **Stuffing Funnel**. See the "Sausage Information / Casing" section of this manual for more information.

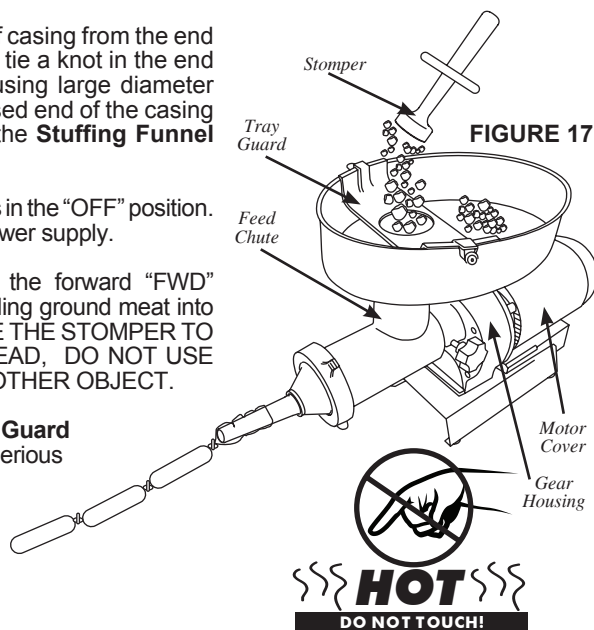
5. Slide 4"-6" (10-15 cm) of casing from the end of the **Stuffing Funnel** and tie a knot in the end of the casing. If you are using large diameter fibrous casing, hold the closed end of the casing tightly against the end of the **Stuffing Funnel** (Figure 17).

6. Make sure the **Grinder** is in the "OFF" position. Attach the **Grinder** to the power supply.

7. Switch the **Grinder** to the forward "FWD" position. Carefully start feeding ground meat into the **Feed Chute**. **ONLY USE THE STOMPER TO PUSH MEAT INTO THE HEAD. DO NOT USE YOUR FINGERS OR ANY OTHER OBJECT.**

WARNING! The **Tray Guard** helps protect the user from serious personal injury. **NEVER** reach under or around the **Tray Guard**. **ALWAYS** use the **Stomper** to feed and push meat into the **Grinder**.

...INSTRUCTIONS CONTINUED ON NEXT PAGE



WARNING!

NEVER operate Grinder without the **Tray** and the **Tray Guard** secured in place.

To avoid serious or fatal injury, **NEVER** reach into any Grinder inlet.

ALWAYS use the **Stomper** to push meat into the Grinder Head.

Read & fully understand all instructions & warnings prior to use.

The **Gear Housing** and the **Motor Cover** may become **HOT** during operation. This is normal. **DO NOT** touch these parts during operation or until they cool after use.

GRINDER ASSEMBLY INSTRUCTIONS

! WARNING! Before cleaning, assembling or disassembling the Grinder, make sure the **PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!** **ALWAYS** unplug the Grinder when not in use.

1. Insert the **Head** into the **Gear Housing** with the **Feed Chute** facing straight up. You will need to line up the slot in the **Head** with the **Pin** inside the **Gear Housing**. Be sure the **Head** is seated fully into the **Gear Housing** (Figure 1).

2. Tighten the **Head Locking Knob** to lock the **Head** into place.

3. Insert the **Auger**, with the **Auger Bearing** attached, into the **Head** (Figure 2). Align the **Auger Splines** with the **Drive Shaft** of the **Grinder**.

NOTE: Periodically inspect the **Auger Bearing** for wear. If the **Auger Bearing** is worn excessively, replace it immediately or **Head** damage could result.

4. Place the **Knife** onto the square portion of the **Auger Pin** (Figure 2). Be sure the blades of the **Knife** are facing outward.

5. Place one of the **Grinder Plates** onto the **Auger Pin**; align the notch in the **Grinder Plate** with the **Pin** in the **Grinder Head**.

6. Install the **Front Ring Nut**, **DO NOT OVERTIGHTEN**. Turn the **Front Ring Nut** until it makes contact with the **Grinder Plate**, then make 1/4 turn more to tighten into place.

...INSTRUCTIONS CONTINUED ON NEXT PAGE

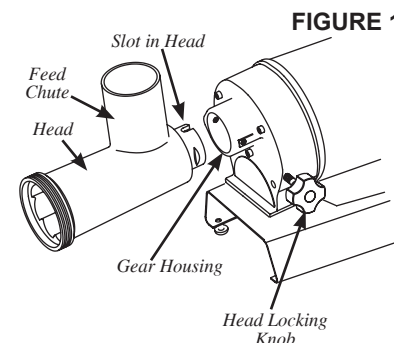


FIGURE 1

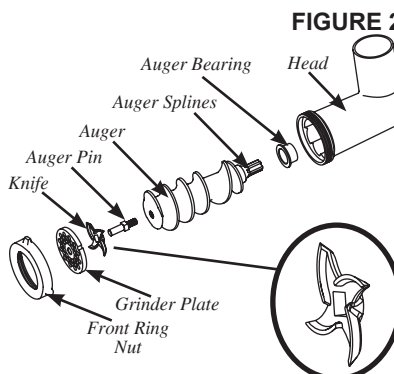


FIGURE 2

NOTE! Be sure the blades of the **Knife** are facing out.

WARNING!

NEVER operate Grinder without the **Tray** and the **Tray Guard** secured in place.

To avoid serious or fatal injury, **NEVER** reach into any Grinder inlet.

ALWAYS use the **Stomper** to push meat into the Grinder Head.

Read & fully understand all instructions & warnings prior to use.

7. Insert the neck of the **Tray** into the **Feed Chute** (Figure 3).

8. Loosen the **Allen Screws** in the **Tray Guard** until the screw ends are flush with the **Tray Guard** (Figure 4).

9. Align the curved ends of the **Tray Guard** with the curved sides of the **Tray**. The hole on the **Tray Guard** will line up with the hole in the **Tray**.

10. The tabs of the **Tray Guard** will fit over the sides of the **Tray**. Gently press down on the **Tray Guard** until it fully seats onto the sides of the **Tray**, curving into the **Tray** (Figure 5).

11. Tighten the **Allen Screws** with the **Allen Wrench** to secure the **Tray Guard** onto the **Tray**. **DO NOT OVERTIGHTEN** the **Allen Screws**.

12. NEVER operate **Grinder** without the **Tray** and the **Tray Guard** secured in place.

REFER TO "GRINDING INSTRUCTIONS"

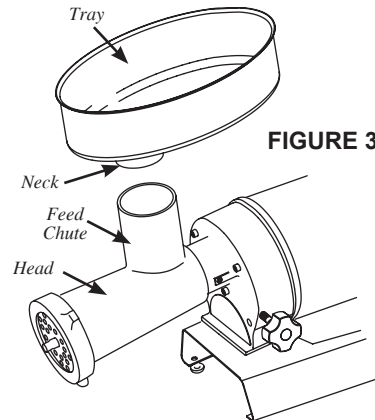


FIGURE 3

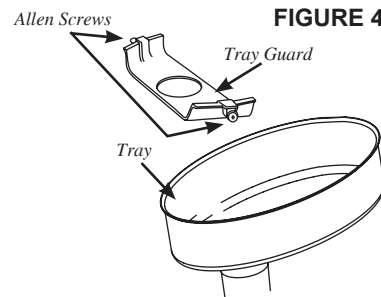


FIGURE 4

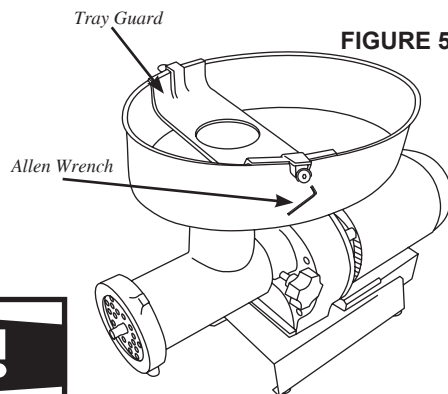


FIGURE 5

WARNING!

NEVER operate Grinder without the Tray and the Tray Guard secured in place.

To avoid serious or fatal injury, NEVER reach into any Grinder inlet.

ALWAYS use the Stomper to push meat into the Grinder Head.

Read & fully understand all instructions & warnings prior to use.

7. Insert the neck of the **Tray** into the **Feed Chute** (Figure 14).

8. Loosen the **Allen Screws** in the **Tray Guard** until the screw ends are flush with the **Tray Guard** (Figure 4).

9. Align the curved ends of the **Tray Guard** with the curved sides of the **Tray**. The hole on the **Tray Guard** will line up with the hole in the **Tray**.

10. The tabs of the **Tray Guard** will fit over the sides of the **Tray**. Gently press down on the **Tray Guard** until it fully seats onto the sides of the **Tray**, curving into the **Tray** (Figure 5).

11. Tighten the **Allen Screws** with the **Allen Wrench** to secure the **Tray Guard** onto the **Tray**. **DO NOT OVERTIGHTEN** the **Allen Screws**.

12. NEVER operate **Grinder** without the **Tray** and the **Tray Guard** secured in place.

REFER TO "STUFFING INSTRUCTIONS"

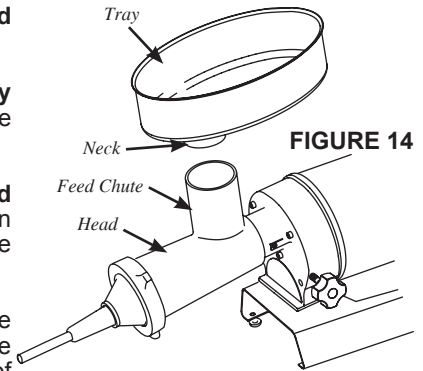


FIGURE 14

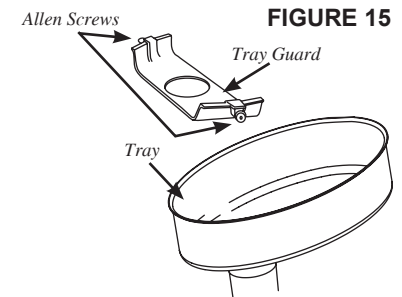


FIGURE 15

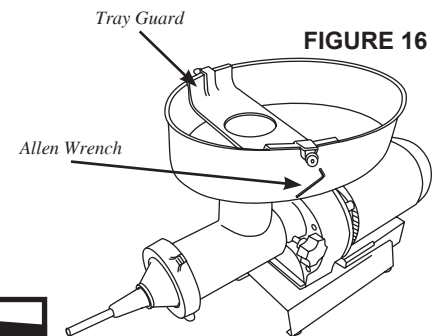


FIGURE 16

WARNING!

NEVER operate Grinder without the Tray and the Tray Guard secured in place.

To avoid serious or fatal injury, NEVER reach into any Grinder inlet.

ALWAYS use the Stomper to push meat into the Grinder Head.

Read & fully understand all instructions & warnings prior to use.

HIGH-SPEED STUFFER ASSEMBLY INSTRUCTIONS

! WARNING! Before cleaning, assembling or disassembling the Grinder, make sure the **PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!** **ALWAYS** unplug the Grinder when not in use.

NOTE: The High-Speed Stuffing System is designed for use with the **10 mm Funnel ONLY**. DO NOT attempt to use the **High-Speed Plastic Auger** with any other **Funnels**. **SERIOUS DAMAGE** to the **Grinder Head** and other components may occur. Follow the “*Standard Stuffer Assembly Instructions*” located in this manual, when using the **20, 30, or 40 mm Funnels**.

1. Insert the **Head** into the **Gear Housing** with the feed chute of the **Head** facing straight up. You will need to line up the slot in the **Head** with the **Pin** inside the **Gear Housing**. Be sure the **Head** is seated fully into the **Gear Housing** (Figure 12).

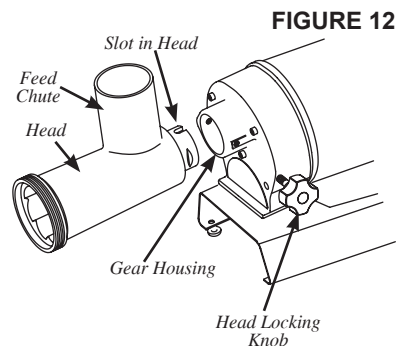


FIGURE 12

2. Tighten the **Head Locking Knob** to lock the **Head** into place.

3. Insert the **Auger**, with the **Auger Bearing** attached, into the **Head** (Figure 13). Align the **Auger Splines** with the **Drive Shaft** of the **Grinder**.

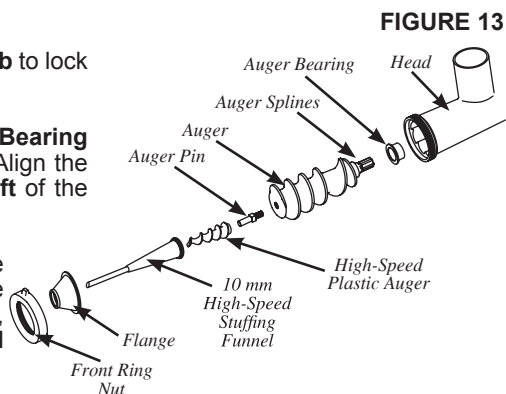


FIGURE 13

NOTE: Periodically inspect the **Auger Bearing** for wear. If the **Auger Bearing** is worn excessively, replace it immediately or **Head** damage could result.

4. Slide the **High Speed Plastic Auger** onto the **Auger Pin** making sure the square part of the **Plastic Auger** fully seats on to the square portion of the **Auger Pin**.

5. Slide the **10 mm Stuffing Funnel** through the through the **Flange** and place it through the **Front Ring Nut**.

6. Install the **Front Ring Nut**, DO NOT OVERTIGHTEN. Turn the **Front Ring Nut** until it makes contact with the **Flange**, then make 1/4 turn more to tighten into place.

...INSTRUCTIONS CONTINUED ON NEXT PAGE

WARNING!

NEVER operate Grinder without the Tray and the Tray Guard secured in place.

To avoid serious or fatal injury, **NEVER** reach into any Grinder inlet.

ALWAYS use the Stomper to push meat into the Grinder Head.

Read & fully understand all instructions & warnings prior to use.

GRINDING INSTRUCTIONS

! WARNING! Before cleaning, assembling or disassembling the Grinder, make sure the **PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!** **ALWAYS** unplug the Grinder when not in use.

1. Follow the “*Grinder Assembly Instructions*” to fully assemble the **Grinder** including the **Tray** and **Tray Guard**.

NOTE: It is best to grind the meat using the coarse, **7 mm Grinding Plate** first. If a finer grind of meat is desired, run the coarse ground meat through the **Grinder** a second time using the fine, **4.5 mm Grinding Plate**.

2. Trim the meat of all cords, tendons, bones, shot, etc.

3. For best results, be sure that all meat has been chilled to between 32-34°F (0-1°C) before grinding. DO NOT ALLOW MEAT TO SIT OUT AT ROOM TEMPERATURE LONGER THAN ABSOLUTELY NEEDED. Closely follow the “*Food Safety*” instructions as outlined by the USDA.

4. Cut meat into sizes small enough to fit into the **Feed Chute**. Approximately 1” (2.5 cm) cubes.

5. Place cubed meat to be ground into the **Tray**. Do not overfill the **Tray**, place just enough meat to leave the **Feed Chute** area open.

6. Place a dish or bowl to collect the ground meat at the end of the **Grinder Head** (Figure 6).

7. Make sure the **Grinder** is in the “OFF” position. Attach the **Grinder** to the power supply.

8. Switch the **Grinder** to the forward “FWD” position. Carefully start feeding cubes of meat into the **Feed Chute**. **ONLY USE THE STOMPER TO PUSH MEAT INTO THE HEAD, DO NOT USE YOUR FINGERS OR ANY OTHER OBJECT.**

WARNING! The **Tray Guard** helps protect the user from serious personal injury. **NEVER** reach under or around the **Tray Guard**. **ALWAYS** use the **Stomper** to feed and push meat into the **Grinder**.

WARNING!

NEVER operate Grinder without the **Tray** and the **Tray Guard** secured in place.

To avoid serious or fatal injury, **NEVER** reach into any Grinder inlet.

ALWAYS use the **Stomper** to push meat into the **Grinder Head**.

Read & fully understand all instructions & warnings prior to use.

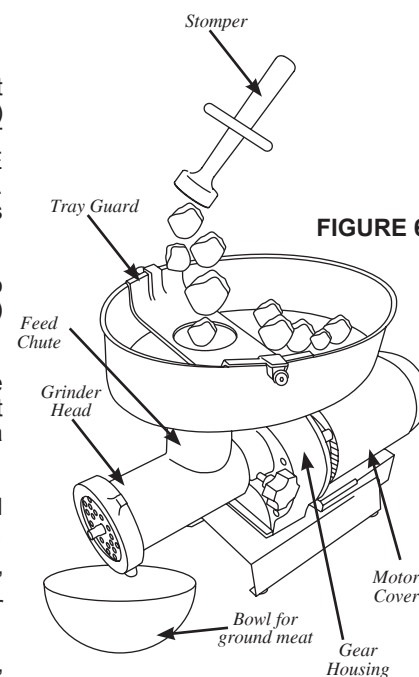


FIGURE 6



The **Gear Housing** and the **Motor Cover** may become **HOT** during operation. This is normal. DO NOT touch these parts during operation or until they cool after use.

STANDARD STUFFER ASSEMBLY INSTRUCTIONS

! WARNING! Before cleaning, assembling or disassembling the Grinder, make sure the **PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!** ALWAYS unplug the Grinder when not in use.

1. Insert the **Head** into the **Gear Housing** with the feed chute of the **Head** facing straight up. You will need to line up the slot in the **Head** with the **Pin** inside the **Gear Housing**. Be sure the **Head** is seated fully into the **Gear Housing** (Figure 7).

2. Tighten the **Head Locking Knob** to lock the **Head** into place.

3. Insert the **Auger**, with the **Auger Bearing** attached, into the **Head** (Figure 8). Align the **Auger Splines** with the **Drive Shaft** of the **Grinder**.

NOTE: Periodically inspect the **Auger Bearing** for wear. If the **Auger Bearing** is worn excessively, replace it immediately or **Head** damage could result.

4. Slide the **Stuffing Star** over the round portion of the **Auger Pin**.

5. Slide one of the **Stuffing Funnels** through the **Flange** and place it through the **Front Ring Nut**.

6. Install the **Front Ring Nut**, DO NOT OVERTIGHTEN. Turn the **Front Ring Nut** until it makes contact with the **Flange**, then make 1/4 turn more to tighten into place.

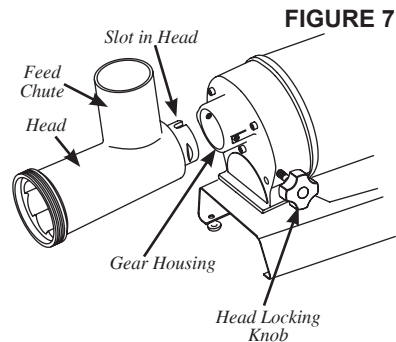


FIGURE 7

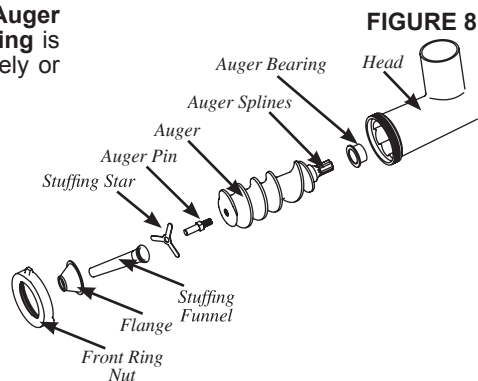


FIGURE 8

...INSTRUCTIONS CONTINUED ON NEXT PAGE

WARNING!

NEVER operate Grinder without the Tray and the Tray Guard secured in place.

To avoid serious or fatal injury, NEVER reach into any Grinder inlet.

ALWAYS use the Stomper to push meat into the Grinder Head.

Read & fully understand all instructions & warnings prior to use.

7. Insert the neck of the **Tray** into the **Feed Chute** (Figure 9).

8. Loosen the **Allen Screws** in the **Tray Guard** until the screw ends are flush with the **Tray Guard** (Figure 4).

9. Align the curved ends of the **Tray Guard** with the curved sides of the **Tray**. The hole on the **Tray Guard** will line up with the hole in the **Tray**.

10. The tabs of the **Tray Guard** will fit over the sides of the **Tray**. Gently press down on the **Tray Guard** until it fully seats onto the sides of the **Tray**, curving into the **Tray** (Figure 5).

11. Tighten the **Allen Screws** with the **Allen Wrench** to secure the **Tray Guard** onto the **Tray**. DO NOT OVERTIGHTEN the **Allen Screws**.

12. NEVER operate **Grinder** without the **Tray** and the **Tray Guard** secured in place.

REFER TO "STUFFING INSTRUCTIONS"

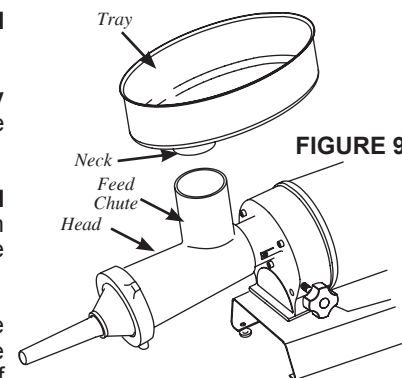


FIGURE 9

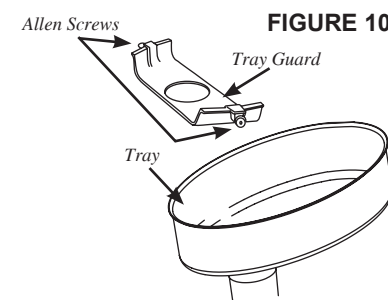


FIGURE 10

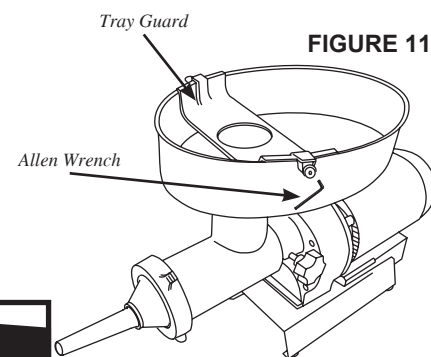


FIGURE 11

WARNING!

NEVER operate Grinder without the Tray and the Tray Guard secured in place.

To avoid serious or fatal injury, NEVER reach into any Grinder inlet.

ALWAYS use the Stomper to push meat into the Grinder Head.

Read & fully understand all instructions & warnings prior to use.